

Vitamineral Mix

Bakery premix

Cereal mix for the production of multigrain bread enriched with vitamins and minerals.

Advantages:

- ✓ vitamins and minerals contained in the premix contribute to the normal function of the organism
 - iron** contributes to the normal production of red blood cells and haemoglobin
 - zinc** helps maintain normal bones, hair, nails, skin and eyesight
 - vitamin B6** contributes to a normal energy metabolism
 - folic acid** contributes to the growth of embryo's germ layers during pregnancy
 - vitamin B12** helps to reduce the level of fatigue and exhaustion
- ✓ simple and quick dough preparation
- ✓ the selected combination of spices gives the product a very pleasant taste and aroma

If the recipe is followed, the final product will contain at least 15 % of the reference intake of the declared vitamins and minerals. Health claims within the meaning of Commission Regulation (EU) No 432/2012 may be used at the time of sale.

Dosage:

30 % mix : 70 % flour

Ingredients:

rye flour; barley malt; wheat flakes; stable wholegrain rye sourdough; sunflower seed; flax seed; sesame seed; oat flakes; rye flakes; corn grits; improving product: (wheat gluten, wheat fibre, rye flour, enzymes, flour treatment agent: ascorbic acid (E 300); spelt (wheat) flakes; pumpkin seed; spices; vitamin and mineral mix.

Packaging:

25 kg (bag with PE layer)

Storage conditions:

temperature up to 25 °C and relative humidity up to 70 %

Shelf life:

10 months in original packaging



VITAMINERAL BREAD (400 g)

Ingredients	Weight
Wheat flour T 1000	55 kg
VITAMINERAL MIX	30 kg
Rye flour T 930	15 kg
Baker's yeast	2,5 kg
Salt	2,2 kg
Water	65 kg
Total	169,7 kg

Technological parameters

Mixing	3+8 min
Dough temperature	26-27 °C
Resting	approx. 20 min
Dividing	480 g
Shaping	bread baked in the form
Proofing	40-45 min / 35 °C / 75 %
Baking	45-50 min / 250-190 °C

Nutritional data (average values per 100 g of product produced according to the recipe):

energy value	1652 kJ / 396 kcal
fats	14,0 g
of which saturates	1,8 g
carbohydrates	55,0 g
of which sugars	1,7 g
fibre	9,1 g
protein	15,0 g
salt	0,04 g
vitamin B12	287 µg
vitamin B6	1,55 111 mg
kyselina listová	206 103 µg
železo	16,65 119 mg
zinek	11,35 114 mg